

The Village of Williamsville
2015 Fall Festival
2nd Annual
BACKYARD BBQ COOK-OFF THROWDOWN

Event Date: Saturday, September 12th, 2015

Check in time: 7:00am – 9:00am (Unless other arrangements are made ahead of time)

Fees: Open Category - \$10.00, Pork Ribs - \$15.00

Turn in Times: Open – 2:00pm, Ribs – 3:00pm

SPACE IS LIMITED, GET YOUR RESERVATIONS IN EARLY!!

Contact Name (please print): _____

Team Name: _____

Address: _____

E-Mail: _____ Cell # _____

I have read, understand, and agree to the terms and conditions in the contest rules.

Signature of Chef: _____

If you have any questions please call Patrick Gettleman at 217/750-1077. You may return signed and completed application along with entry fee(s) to the following address, Patrick Gettleman PO Box 376 Williamsville, IL 62693. Please make checks payable to The Williamsville Foundation.

**The Village of Willamsville
Fall Festival 2nd Annual
Backyard BBQ Cook-off Application packet**

Date of Event: Saturday, September 12, 2015 (Rain or Shine)

Location: Downtown Willamsville

CONTEST RULES

1. ALL CONTESTANTS/CHALLENGERS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in this contest. There will be no Professional vs. Amateur Classifications. This is an **"Amateur Only"** event.
2. Each team will provide their own pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter or participate on more than one team per contest or multiple contests on the same date with the same team name.
3. Barbecue is defined as uncooked meat or fowl prepared over a wood/charcoal fire or gas grill, and basted, or not, as the cook sees fit. Contestants can choose to compete in one or two categories: Ribs and Open Grill. The ribs must be regular spareribs or baby back ribs or country-style ribs. The Open Grill category can include any food but must be cooked fresh on same heat source as other categories.
4. Team check in is 7:00am – 9:00am Saturday unless prior arrangements are made. Fires can be lit as soon as your team is checked in. You may start cooking as soon as your meat has been inspected. Cooks meeting will be at 9:30.
5. Someone will be on site Saturday morning to check all meat that will be used in the contest to insure that it complies with the rules of the competition. Meats purchased that are already seasoned or marinated are not allowed. Meat must be raw when the contest begins. Cooking may start as soon as the meat has been approved by the inspector. ***Parboiling and/or deep frying competition meat is not allowed.***
6. Once competition meat has been inspected, it may not leave the contest site.
8. Contestants must provide all needed equipment and supplies. Contestants must adhere to all, fire and other codes whether city, county, state or federal.
9. Cookers, tents, canopies or any other equipment, may not exceed the boundaries of the team's assigned cooking space. * **Must be fire retardant.**
10. Cooking source must be of wood, pellets, charcoal or a propane gas.

11. No open pits or holes in the ground are permitted. Fires may not be built on the ground.

12. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed during the contest. It is imperative that clean-up be thorough after the contest. **Trash bins for waste will be available as well as bins for ash and coal disposal.**

13. CAUSES FOR DISQUALIFICATION:

A. UNDERCOOKED MEAT

B. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.

C. Use of controlled substances by a team, its members and/or guests

D. Foul, abusive, or unacceptable language by a team, its members and/or guests.

E. Excessive noise generated from speakers or radios. (Feel free to enjoy yourself and listen to music etc... just be respectful of your surroundings)

F. UNDERCOOKED MEAT

14. YOU MUST HAVE A GOOD TIME!!!

15. This is a rain or shine event and participants should plan for foul weather.

16. Judging times are pre-determined and sufficient time will be given between rounds. Advanced calling for an item will not occur. Therefore, if open grill is scheduled for 2:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the organizing committee. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions. There will be an official clock on site.

17. Entries will be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn-in. The container shall not be marked in any way so as to make the container unique or identifiable.

18. Each contestant **MUST** submit at least six (6) individual separated ribs in a container. Meat will be judged on **TASTE, TENDERNESS and APPEARANCE**. Each contestant must also submit (6) portions of their open grill choice if competing in this category. Open grill choice will be judged on **TASTE & APPEARANCE**.

19. Garnish is optional but must be edible.

20. Marking or sculpting of any kind of the meat or container is not allowed. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, or foreign materials are permitted. No puddling of any sauce or branding of any meat is permitted.

21. Each team will supply the meat or open grill choice entry for six (6) judges as well as any samples they want to give to visitors in their competition space.

22. The following cleanliness and safety rules will apply to all teams: *No use of any tobacco products while handling meats or foods. Cleanliness of the cook, assistant cooks, and the team's assigned cooking space is required. Shirt and shoes are required to be worn. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gal of water). Each team will provide a separate container for washing, rinsing, and sanitizing of utensils. A fire extinguisher is required in each cooking area and will be supplied by each team.*

23. Judging will be done in the following order:

Open Grill2:00 pm

Pork Ribs3:00 pm

Awards Ceremony4:00pm.